



Emmolo carries on a family tradition dating back to 1923, when my great-grandfather Salvatore Emmolo immigrated from Italy to Rutherford, California – a small town in the middle of Napa Valley. Buying property that remains in the family, he built a winery and started a grapevine rootstock nursery. Managed for many years by my grandfather Frank Emmolo, the nursery became the leading supplier to Napa Valley vintners. My mother, Cheryl, launched Emmolo wines in 1994—she doesn't have any brothers and wanted to ensure that the family name lives on. I feel really fortunate that she passed the reins on to me. Most of the grapes for this sixth vintage of Sauvignon Blanc are still grown on family property, and my grandparents, Frank and Annie, still live in Rutherford—where they sit on their porch keeping an eye on the vines.

**Production and Style**

I see great potential to create a singular expression of Sauvignon Blanc. My goal is to make the most of the climate, soil and growing conditions of Napa Valley to craft a distinct style of this varietal. I take inspiration from the idea that with Sauvignon Blanc, less is more. Not grassy or overly ripe, this wine offers up a range of delicate fruit flavors from citrus to melon with bright minerality, crispness and multiple dimensions.

The style and character of Emmolo starts in the vineyard. Most of this vintage was sourced from family vineyards in two micro-climates of Napa Valley. Our vineyards in Rutherford provide fresh citrus characteristics, while our Oak Knoll location lends crisp minerality. The 2017 growing season featured plentiful rain, followed by mild spring weather and some ideal warm days. We picked the grapes in mid-August, achieving a healthy yield of high-quality fruit. The grapes were lightly pressed and then fermented in stainless steel tanks. I aged the wine primarily in stainless steel, with a smaller portion in older French oak barrels to add depth and complexity while preserving the variety's character.



**2017 Emmolo Sauvignon Blanc Tasting Notes**

A luminous pale gold, this wine opens on the nose with the freshness of a first summer rain, layered with scents of white peach and a hint of guava. The palate features a lively acidity balanced by delicate fruit flavors of peach and newly ripened honeydew. A tartness builds, softened by a smooth texture that lingers in the mouth. The mouth-watering finish is unusually bright and crisp.

*"I'm going after a subtle wine that is more minerality-driven than fruit-driven. In my view, with Sauvignon Blanc, less is more."*

*-Jenny Wagner, Owner & Winemaker*